

Autumn Lunch Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Experience our award winning wine list curated by Executive Sommelier Shun Eto that *celebrates* bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

TWO COURSE

WELLNESS WEEKDAY
with option to add a dessert of your choice
for an additional AUD 30

THREE COURSE

WELLNESS WEEKEND

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8
Lemon Myrtle & Soju Mignonette, Finger Lime (gf, df)

WAGYU GIROLAMO BRESAOLA | 15
Fig Jam, Brioche

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20
Egg Yolk Gel, Kombu

KANGAROO BETEL LEAF | 15
Yakitori, Native Bush Dukkah, Geraldton Wax

ENTRÉE

ABURI ORA KING SALMON

Water Chestnut, Daikon, Katsuobushi, Lemon Myrtle Togarashi, Nashi Pear, Perilla (gf, df)

SCORCHED WAGYU CARPACCIO

Radish, Shallot, Macadamia, Finger Lime, Native Mint, Thai Basil, Warrigal Greens, Nước Mắm Dressing (df, n)

HEIRLOOM CARROT & CASHEW RICOTTA

Cashew Ricotta, Roasted Heirloom Carrot, Pepitas, Pumpkin Seed Oil, Oregano, Desert Lime (ve, gf, n)

MAIN COURSE

HIRAMASA KINGFISH

Bean Sprouts, Gai Lan, Sesame, Ginger, Pepperberry, Geraldton Wax (gf)

BROOKLYN VALLEY STRIPLOIN MBS 3+

Guinness Braised Beef Cheek, Savoy Cabbage, Sugarloaf, Kipfler Fondant, Wattlesed Jus

VIALONE NANO CHESTNUT & GOAT'S CHEESE RISOTTO

Chestnut, Shiitake, Pickled Shimeji, Smoked Goat's Cheese, Puffed Grains, Pepperberry (v, n)

DESSERT

TANGELO MOUSSE

Lemon Myrtle Meringue Crisp, Tangelo Sorbet, Desert Lime (ve, gf)

EARL GREY CHOCOLATE TERRINE

Spiced Corella Pear, Smoked Ganache, Wattlesed Wafer

AUSTRALIAN CHEESES

Cinnamon Crisp, Pickled Fig, Shangri-La Rooftop Honey

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts